

Amendment to the Claims:

Please amend the claims as follows:

This listing of claims will replace all prior versions, and listing, of claims in the application:

1. (currently amended) A process for pasteurising microbial cells or microorganisms, the process comprising (a) heating the cells or microorganisms at a temperature comprising from 40°C to 70°C in no more than 30 minutes; or (b) heating the cells or microorganisms from 40°C to 70°C at a rate greater than 0.5°C/minute; or, (c) heating the cells or microorganisms from 40°C to 70°C in no more than 30 minutes at a rate greater than 0.5°C/minute.

2. (currently amended) A process for pasteurising microbial cells or microorganisms that comprises three stages, the process comprising the following steps: (a) namely a (first) heating stage, (b) a (second) plateau stage [[I]] at which the cells or microorganisms are maintained at a constant temperature; [I]] and (c) a (third) cooling stage.

3. (currently amended) A process for pasteurising microbial cells or microorganisms, the process comprising heating the cells or microorganisms using a pasteurisation protocol as set forth in claim 1 or claim 2, wherein the pasteurisation protocol comprises use of temperature and time such that a time versus temperature graph produces a trapezium having an so that the area under the time (minutes) versus temperature (°C) graph [[is]] below 13,000°C.minute.

4. (currently amended) A process for pasteurising microbial cells or microorganisms, the process comprising heating the cells or microorganisms and [[so]] maintaining the heated cells or microorganisms at an elevated temperature (T, °C) for a time (t, minutes) at a plateau stage, wherein the product tT is from 140 to 100,800°C.minute.

5. (currently amended) The [[A]] process of according to claim 2 or claim 4 wherein:

- (a) the plateau stage is maintained at the maximum temperature;
- (b) the shape of the pasteurization process ~~proteet~~ on a time (t) vs. temperature (T) graph is a trapezium;
- (c) the heating and/or cooling step is linear; ~~and/or~~

(d) the cells or microorganisms are heated at a temperature starting below 40°C and/or are heated to a temperature above 70°C; and/or

(e) the cells or microorganisms ~~comprise, or produce,~~ a PUFA or ~~[( ]~~ optionally comprise a PUFA-containing ~~[(D)]~~ microbial oil.

6. (currently amended) ~~The [(A)] process of according to any preceding claim 1, claim 2 or claim 4,~~ claim wherein the microbial cells or microorganisms are heated from 40°C to 70°C in no more than 15 minutes and/or the cells or microorganisms are heated at a rate of at least 0.6 or 1.0°C/minute.

7. (currently amended) ~~The [(A)] process of according to any preceding claim 1, claim 2 or claim 4,~~ wherein:

(a) the microbial cells or microorganisms are heated at a rate of at least 2°C/minute;

(b) the pasteurisation ~~[(I)]~~ or plateau ~~[(D)]~~ temperature is from 70 to 100°C, or optionally-optimally from 70 to 85°C;

(c) the cells are cooled at a rate of at least -0.6 or -1.6°C/minute; and/or

(d) the area under the time (minutes) versus temperature (°C) graph is below 10,000 or 8,000°C.minute.

8. (currently amended) A process for obtaining a PUFA or microbial oil from microbial cells or microorganisms, the process comprising pasteurising the cells or microorganisms as set forth in according to any preceding claim 1, claim 2 or claim 4 and extracting or isolating a PUFA or a microbial oil from the pasteurised cells or microorganisms.

9. (currently amended) A microbial oil comprising that has a triglyceride content of at least 90% ~~[(,)]~~ ; a peroxide value (POV) of less than 1.5, ~~[(I)]~~ or optionally 1.0; ~~[(D)]~~ and/or an anisidine value (AnV) of less than 15, or optionally less than 12.

10. (currently amended) ~~An oil according to~~ The microbial oil of claim 9.  
wherein:

- (a) the PUFA comprises a C<sub>18</sub>, C<sub>20</sub> or C<sub>22</sub> Ω-3 or Ω-6 fatty acid;
- (b) the PUFA content is at least 40%;
- (c) the PUFA comprises arachidonic acid (ARA), eicosapentaenoic acid (EPA) and/or docosahexaenoic acid (DHA); and/or
- (d) the oil is a crude or unrefined oil.

11. (new) A process for pasteurizing microbial cells or microorganisms comprising the following steps: (a) a heating stage, (b) a plateau stage at which the cells or microorganisms are maintained at a constant temperature; and (c) a cooling stage,  
wherein the heating stage comprises (a) heating the cells or microorganisms from 40°C to 70°C in no more than 30 minutes; or (b) heating the cells or microorganisms from 40°C to 70°C at a rate greater than 0.5°C/minute; or, (c) heating the cells or microorganisms from 40°C to 70°C in no more than 30 minutes at a rate greater than 0.5°C/minute.

12. (new) The process of claim 1, claim 2 or claim 4, wherein microbial cells or microorganisms comprise a yeast, optionally a *Pichia* or a *Saccharomyces*; a bacteria, optionally a *Propionibacterium*; an algae, optionally a dinoflagellates, a *Porphyridium*, a *Nitzschia*, or a *Cryptocodinium*; or, a fungi, optionally a *Murorales*, a *Mortierella*, a *Phycomyces*, a *Blakeslea* or an *Aspergillus*.

13. (new) The microbial oil of claim 9, wherein the microbial cells comprise a yeast, optionally a *Pichia* or a *Saccharomyces*; a bacteria, optionally a *Propionibacterium*; an algae, optionally a dinoflagellates, a *Porphyridium*, a *Nitzschia*, or a *Cryptocodinium*; or, a fungi, optionally a *Murorales*, a *Mortierella*, a *Phycomyces*, a *Blakeslea* or an *Aspergillus*.